



We Proudly Serve . . .



Opened in May 2005, The Beehive is located in the historic St Charles Hotel building, which dates back to 1851. We created The Hive to be a warm and inviting vintage neighborhood gathering place, to pay tribute to the American spirit and the rich and storied history of St Charles. We pride ourselves on serving the tastiest food, as we only use the finest and freshest ingredients. Thanks for dining with us. All the Best, The Beehive Owners, Staff and our Queen Bees.



Beehive Favorites!

BEETIZERS

Chicken Tenders

Tender strips of organic chicken, hand breaded and fried, served with honey mustard sauce. Also available “buffalo style.” \$9.50

Portobello Pub Fries

Sliced Portobello mushrooms, deep fried and served with a spicy southwest dipping sauce along with cool ranch dressing. \$7.75

Baked Pretzel Bread Sticks

Our legendary bread sticks freshly baked and served with a Dijon honey mustard, or fondue cheese dipping sauce. Two for \$4.50 Four for \$8.50 Six for \$12.50

Chips & Salsa \$3.50

Add Guacamole \$1.00

Quesadillas

Flash-grilled Monterey Jack and Cheddar cheese with green onion, tomatoes and black olives served with salsa and sour cream. \$6.50 Add Chicken \$2.00 Add Steak \$3.00



Shrimp Chips:

Breaded and fried and served with cocktail sauce or Mango chutney. \$6.95

Riblets

5 riblets tossed in BBQ sauce and served with a green cabbage salad and sesame rice vinegar dressing. \$8.95

Nachos

Fresh tortilla chips sprinkled with cheese, scallions, tomatoes and black olives, sour cream, and salsa. \$7.50 Add Guacamole \$1.50 Add Chicken \$2.00 Add Steak \$3.00

Loaded Tator Tots

Tator tots, melted cheese, scallions, tomatoes, bacon and sour cream. \$6.95

Spinach & Artichoke Dip

Spinach, and Artichoke hearts smothered in a mix of cheeses and topped with tomatoes, served with flour tortilla chips. \$9.00

Cheddar Pints

Wisconsin Cheddar battered and deep fried. Served with ranch or marinara. \$7.50



Onion Rings

Freshly cut Onion Rings dipped in a Guinness beer batter and deep fried. Served with a side of ranch. \$7.50

Wings

Chicken wings tossed in a blend of mixed herbs and your choice of one of our flavors and served with Bleu cheese dip and celery sticks. Choose from: Mild • Barbecue • Hot • Stinger Barbecue Habanero Mango • Garlic Buffalo - Also available Boneless Wings 10pc \$8.25 30pc \$23.75

Beehive Sliders

Bite-sized Certified Angus Beef® burgers on mini buns, served with grilled onions, jalapeño cheese, and a pickle. \$7.95



Beehive Sampler Platter

A sampling of our house favorites! Choose from Cheddar pints, Wings, Chicken Tenders, Onion Rings, Sliders and Portobello Pub Fries. Pick 3 \$8.75 Pick 5 \$13.95

Our cooking oils contain 0 % trans fat

A gratuity charge of 18% will be added to groups of 8 or more
The Illinois Dept. of Health recommends that all meat be thoroughly cooked, and hamburger meat be cooked medium-well for children and seniors.
Lunch portions served until 3 pm

BEETWEEN

Soup of the Day

Choose from our two delicious soups of the day. Cup \$3.25 Bowl \$5.25

Breakfast Biscuits

3 garlic cheddar biscuits served with white gravy or a spicy chorizo sauce. \$6.25

Traditional Breakfast

2 pieces of bacon with 2 eggs, red hash potato with tomatoes, green onions and chopped chorizo sausage. Served with white toast. \$7.25

SALADS

Caesar Salad

Crisp romaine lettuce tossed with rye croutons, freshly grated Parmesan cheese and our classic Caesar dressing. \$8.75 With Organic Chicken or Blackened Chicken \$2.00 Lunch \$7.50



Buffalo Chicken Salad

Pieces of lightly fried organic chicken tenders tossed in spicy buffalo sauce on a bed of shredded romaine, fresh corn, glazed pecans, red onion, and cucumber, tossed in ranch dressing. \$11.95 Lunch \$9.50

Chopped Salad

Grilled organic Chicken, avocado, rotini pasta, bacon, tomato, egg, and iceberg lettuce tossed in our raspberry vinaigrette. \$9.95 Lunch \$7.50

Spinach Salad

Baby spinach, spiced walnuts, Blue cheese crumbles, dried cranberries, mandarin oranges and green apples with a raspberry vinaigrette. \$10.50 With Grilled Organic Chicken add \$2.00 Lunch \$7.50 With Chicken \$8.95

Tilapia Avocado Salad

Sauteed tilapia on top of baby spinach, avocado, celery, zucchini, tomatoes, red onion, cilantro and red potato. Served with a lemon juice Italian seasoning. \$10.50

Blackened Chicken Salad

Blackened grilled organic chicken over fresh greens, cucumbers, cherry tomatoes, red onion and avocado tossed in chipotle ranch dressing. \$9.95 Lunch \$7.50

Beehive Steak Salad

Cajun seasoned Certified Angus skirt steak with spring mix lettuce tossed in a red wine balsamic vinaigrette, with blue cheese crumbles, cherry tomatoes, red onions and sliced green olives. \$11.95 Lunch \$8.95

Beehive Greek Salad

Romaine lettuce tossed in a minced garlic and lemon vinaigrette with tomatoes, cucumber, red onion, yellow and red peppers, oregano and feta cheese. \$8.95 Add Organic Chicken \$2.00 Add Steak \$3.00 Lunch \$6.95

Iceberg Wedge

Iceberg Wedge with crumbled bacon, cucumber, diced tomato and crumbled blue cheese. \$4.95

Dressings available:

Ranch, Blue Cheese, French, Italian, Raspberry Vinaigrette, Caesar, 1000 Island, Chipotle Ranch, Honey Mustard, Garlic & Lemon Vinaigrette, Red Wine Balsamic Vinaigrette, Vinegar Tequila, Balsamic Vinaigrette, Oil & Vinegar

ENTREES

All entrees served with a cup of soup or salad

Fish Taco Dinner

Grilled tilapia filets with fresh cabbage, shredded Swiss cheese and your choice of corn or flour tortillas.
Served with rice and fresh sweet corn. \$9.95

Shrimp & Chicken Fettuccine

with tomatoes, green onion, and a white wine marinara sauce. 12.95

The Queen Bee Alfredo

Fresh basil, tomatoes, bacon, peas and corn, fettucine noodles with Alfredo sauce. \$9.95 Add Chicken \$2.

Fish & Chips

Guinness Beer-battered Atlantic cod, deep-fried until crispy golden brown, served with fries, coleslaw, and tartar sauce. \$12.50
Lunch \$9.95

Beehive Ribeye Steak

12oz bone-in dijon horseradish rubbed Ribeye steak grilled and topped with a Portobello mushroom and peppercorn whiskey sauce. \$17.95

Pot Roast

Tender chunks of Certified Angus Beef pot roast served with mashed potatoes and carrots, smothered in homemade gravy. \$12.95



Beehive Favorites!

WRAPS

All wraps come with your choice of fries, chips, tator tots, side salad or cup of soup. Sub Onion Rings or Fresh Fruit \$1.00

Chipotle Chicken

Blackened organic chicken breast with Pepper Jack cheese, diced red onion, lettuce, tomato and chipotle mayo, served with a side of salsa. \$8.75

Turkey Bacon

Turkey, bacon, herbed mayo, lettuce, tomato and cheddar cheese. \$8.75

BBQ Steak

Certified Angus Beef® strip steak with Pepper Jack cheese, sliced onion, tomatoes, lettuce, mushrooms and BBQ sauce. \$8.75

Buffalo Chicken

Buffalo chicken tenders with romaine lettuce, ranch dressing, cheddar cheese and tomatoes. \$8.75



Avocado Chicken

Grilled organic chicken with romaine lettuce, Caesar dressing, avocado, tomatoes, and Parmesan cheese, all wrapped in a low carb tortilla. \$8.75

Also ask about our Fresh Veggie Wrap

BURGERS & SANDWICHES

All sandwiches are served with your choice of fries, tator tots, side salad or cup of soup.

Sub Onion Rings, Fresh Fruit or Baked Potato \$1.00

Tuna Melt

Our unique tuna salad served on toasted marble rye with lettuce, tomato, and melted Cheddar cheese. \$9.50
1/2 Sandwich \$7.25

Spicy Buffalo Chicken

Spicy crumb coated organic chicken breast, deep fried and tossed in hot sauce, topped with cheddar cheese. \$9.95

Stinger Burger

8oz certified Black Angus patty with fried egg, bacon, cheddar cheese, chipotle mayo, tomato and crushed red peppers.\$9.75



Beehive Chicken

Grilled organic chicken, smoked maple bacon, lettuce, tomato, mayo and cheddar cheese, served on a pretzel bun. \$9.75

The Classic Reuben

Corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese, served open faced on marble rye. \$9.95

Steak Sandwich

The classic. A special cut of seasoned Certified Angus steak grilled to your specifications served on a toasted french roll with lettuce, tomato, mushrooms and choice of cheese. \$11.95

Club Sandwich

Fresh, oven-roasted turkey, ham, lettuce, tomato, herbed mayo, and Wisconsin Cheddar on toasted white bread. \$8.95
1/2 Sandwich \$6.25



Wisconsin Chicken

Sautéed organic chicken served on Parmesan-crustured sourdough, with Wisconsin Cheddar, chipotle mayo, grilled onions, shredded lettuce and tomato. \$9.95

BBQ Pork Sandwich

Slow-simmered tender pork in barbecue sauce, piled on a toasted bun topped with string onions, and served with green cabbage coleslaw. \$9.95



Italian Beef

Served with au jus, giardiniera, Mozzarella and sweet peppers on a toasted hoagie roll. \$9.25

Cheesy BLT

Pepperjack cheese, Maple smoked bacon, lettuce, tomato, and herbed mayo, on parmesan crustured sourdough. \$8.75

Tilapia Pesto Sandwich

Grilled Tilapia brushed with pesto, feta cheese, lettuce, and tomato, served on parmesan crustured sourdough bread. \$8.75

Beef Brisket

Tender beef brisket with our BBQ sauce, grilled onions, pepperjack cheese and tomatoes served on a French Roll. \$8.95

Soup & Half Sandwich

Choose from hot corned beef, turkey, club, ham, or tuna melt served with a cup of piping hot soup. \$7.95

BUILD YOUR OWN BURGER

Homemade Certified 1/2 lb Angus Beef ® patty served with lettuce and tomato on a toasted bun. Includes ONE item from each section. \$9.75

Cheese: Blue cheese crumbles, Monterey Jack, Swiss, Wisconsin Cheddar, Provolone or Jalapeno (add 50¢)

Toppings: Maple smoked bacon, grilled onions, sautéed mushrooms, black peppercorns, grilled peppers, giardiniera, raw onion, or guacamole (add 50¢)

Spreads: Chipotle mayo, herbed mayo, barbecue sauce, thousand island, ranch, coleslaw, teriyaki, honey mustard

Sub: Turkey Burger or Veggie Burger

DESSERTS

Oven Baked Chocolate Chip Cookie

Our signature giant chocolate chip cookie, baked fresh to order in it's own skillet, topped with French vanilla ice cream. \$6.25

Brownie Cheesecake

Big slice of homemade New York style cheesecake stuffed with pieces of chocolate brownie, topped with chocolate and nuts.
Served with a side of caramel sauce. \$6.25

Donut Holes

16 Homemade donut balls tossed in sugar and placed on a bed of chocolate and caramel syrup. Served with a warm cream cheese frosting dipping sauce. \$5.95

Deep Fried Cheesecake

New York style cheesecake wrapped in a tortilla and deep fried to a golden brown. Served with a raspberry sauce and warm cream cheese frosting. \$6.25

BEVERAGES



Coke, Diet Coke, Sprite, Root Beer, Mr Pibb, Ice Tea, Lemonade, Coffee



Visit us on the web!

www.thebeehivestcharles.com or, see us on Facebook: "The Beehive Tavern"